Catler®

CONTROL GRIP

400 SERIES
CLASS GRADE TOOLS

Instruction manual
CONTROL GRIP

CONTROL GRIP

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Congratulations

on the purchase of your new Catler Control Grip SB 4010.

CATLER RECOMMENDS SAFETY FIRST

We at Catler are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:
IMPORTANT SAFEGUARD FOR YOUR CONTROL GRIP SB 4010

- Carefully read all instructions before operation and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the appliance.
- Use this appliance ONLY for the purposes that it has been intended for and how it is described in this manual. This appliance has been designed exclusively for household use and contructed to process of normal amount of food in household.
- Do not place the appliance near the edge of a bench or table during operation. Use the appliance only on level surface, free of water.
- Ensure that the surface is clean, level, and free of water.
- Do not place the appliance on or near a hot gas burner, electric element or where it could touch a heated oven.
- Do not operate the appliance on a sink drain board.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not use sprays near the appliance.
- Before you connect the appliance into the power outlet make sure the voltage on the rating label corresponds to the voltage in your power outlet.
- Always make sure the appliance is completely and properly assembled before operating, mainly the blending leg. Follow the instructions in the manual.
- Ensure the appliance is turned off and the power is switche d off at the power outlet before attempting to assemble or disassemble.
- Do not run the appliance unless it is correctly and properly assembled. Do not run an empty appliance. Incorrect using of the appliance can negatively influence its life.
- Handle the appliance and the accessories with care – remember the blades are very sharp and should be kept out of reach of children.
- Never use the appliance to process food on a hot stove or gas burner. Always remove the saucepan from the heat source and ensure the power cord and the appliance are also kept away from any heat source.
- Use the appliance as decribed in this manual.
- Use the whisk attachment only for the recipes which require the whisk attachment usage. Do not use the whisk attachment any other purposes than it is intended for.
- Do not process hot or boiling liquids in the chopper / mixing bowl. Allow liquids to cool before placing into the bowl.
- Insert only food for mixing into the chopper / mixing bowl.
- Allow the hot food to cool down to the temperature of 60°C at least.
- Do not operate the appliance continuously for more than 1 minute. After 1 minute, turn off the appliance and allow the motor to rest for 1 minute at least.

- When processing dry, thick or heavy mixtures, interrupt the process after 30 seconds. Stir the ingredients and allow the motor to rest for 1 minute at least.
- Recipes in the manual are considered as common food amount in household.
- If food becomes lodged around the processing blade, turn off the appliance by releasing the main switch and disconnect the power cord from the power outlet. Use a spatula, or plastic knife, to dislodge the food. In no cases use your fingers to dislodge the food. The blades are very sharp.
- Do not insert your hand into the mixing bowl if the appliance is in process.
- Do not remove the appliance from the mixing mixture during operation. Turn off the appliance at first, disconnect the power cord from the power outlet and wait until the blades stop turning. Then you can revome the appliance from the mixing mixture.
- Do not leave the appliance unattended when in use.
- Do not use the appliance with wet hands.
- Always ensure the appliance has been turn off before attempting to move the appliance, when the appliance is not in use and before cleaning and storing. Then you can unplug the appliance from the power outlet.
- If you do not use the appliance for a long time or you attempt to leave it unattended, unplug the appliance from the power outlet.
- Do not disconnect the appliance from the power point by pulling the electric cable – it may damage the electric cable/power point. Disconnect the cable from the power point by gently pulling the plug of the electric cable.
- The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.
- Use only supplied accessories or recommended accessories by a manufacturer. Otherwise it may result in fire, electric shock or injury to persons.
- Keep the appliance clean. Follow the cleaning instructions provided in Care and Cleaning chapter.

CAUTION: HOUSEHOLD USE ONLY. READ INSTRUCTIONS BEFORE USE. DO NOT IMMERSE IN ANY LIQUID.

TO PROTECT AGAINST ELECTRIC SHOCK DO NOT IMMERSE THE MOTOR BODY, POWER CORD OR POWER PLUD IN WATER OR ANY OTHER LIQUID OR DO NOT ALLOW MOISTURE TO COME IN CONTACT WITH THESE PARTS. DO NOT WASH THE POWER BASE UNDER RUNNING WATER.

IMPORTANT SAFEGUARD FOR ALL ELECTRICAL APPLIANCES

- This appliance is for household use only.
- Unwind the cord fully before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduces physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with this appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Catler Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Catler Service Centre.
- Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- For the security reasons, we recommend to plug the appliance directly to its own circuit, separate from other appliances. It is not recommended using hub or extension cord.

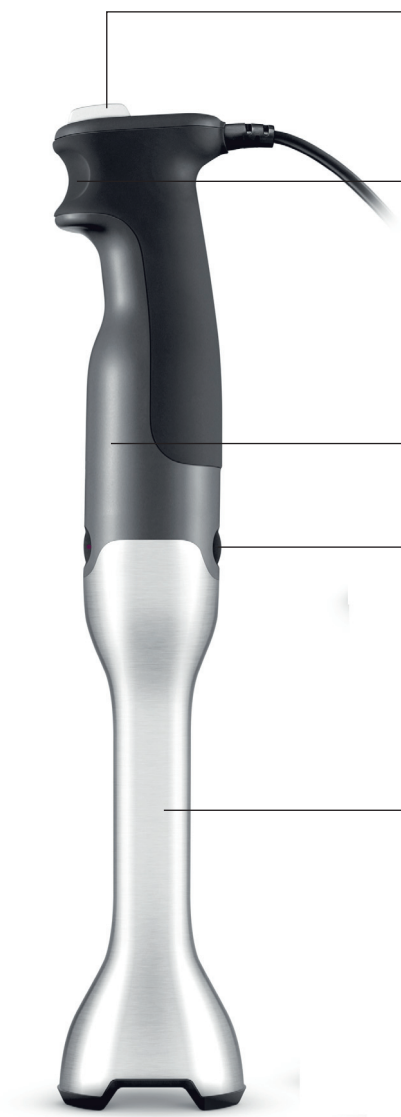
This symbol points out that the device has double insulation between the dangerous mains voltage and the parts accessible to the user. In the case of servicing use only identical spare parts.

DO NOT OPERATE THE APPLIANCE ON AN INCLINED SURFACE. DO NOT MOVE THE APPLIANCE WHILE IT IS SWITCHED ON.

THE POWER PLUG WHEN PLUGGED MUST REMAIN ACCESSIBLE FOR EASY REMOVING.

THE BLADES ARE VERY SHARP. PAY YOUR OWN ATTENTION WHEN HANDLING WITH BLADES.

KNOW YOUR CONTROL GRIP SB 4010



Speed Control Dial
Turn the dial fluently anticlockwise to increase the speed. Turn the dial fluently clockwise to reduce the speed.

Main Switch
Located in ergonomic handle; press and hold the switch to operate the appliance.

700W Motor Unit
With ergonomic handle

Attach/Detach Buttons

Detachable Blending Attachement with doubled blade
Unique enlarged design of blade protective part ensures equal and proper food processing.

Chopper Bowl Lid with Gear
easy attachment of motor unit

Chopper Bowl
750ml measuring bowl

Chopping Doubled Blade

Double Purpose Storage Lid and Anti-Slip Mat
intelligent opening system. Lid can be used as an anti-slip mat at the same time.

1,2l Blending Jug
measuring jug with a funnel for easy pouring of mixture.

Gear Box
allows easy and comfortable attaching and operating of a whisk.

Whisk
Unique whisk design ensures proper whip of ingredients.

OPERATING YOUR CONTROL GRIP SB 4010

BEFORE FIRST USE

Before first use, remove and safely discard all promotional lables and packaging materials attached to the device.

Wash the following accessories in warm soapy water with:

- detachable blending attachement;
- chopper bowl lid with gear;
- chopper bowl;
- chopping blade;
- lid / anti-slip mat;
- blending jug;
- gear box; and
- whisk.

Rinse and dry thoroughly. Ensure no water remains inside any accessory and these are dry thoroughly to avoid water running into the motor body when attached.
It is important you wash all parts which come in touch with food in warm soapy water.

NOTE

Other parts of the appliance wipy by a soft cloth, gently soaked in lukewarm water and dry thoroughly.
Detachable blending attachment, chopper bowl, blending jug, whisk and lid / anti-slip mat can be washed in the dishwasher.

NOTE

Motor unit is a versatile appliance that can be attached to:

- detachable blending attachment – for use as a stick mixer;
- chopper bowl with lid and chopping blade – for use as a chopper;
- whisk with gear box – for use as a hand whisk.

STICK MIXER

Assambling the stick mixer

1. Before attaching the blending attachment, ensure the attachment is clean and dry not to damage the motor unit by running water left inside after cleaning.
2. Hold the blending attachment with the blade down, and align the top end of the blending attachment with the corresponding end of the motor body. Push until you hear a click, signalizing correct lock of blending attachment.
3. Ensure the stick mixer is correctly and firmly attached; it does not move or show any deviation from the midline.

IN NO CASE WASH CHOPPER BOWL LID WITH GEAR, GEAR BOX AND MOTOR UNIT IN WATER OR IN THE DISHWASHER. SEE THE CARE AND CLEANING CHAPTER FOR CLEANING INSTRUCTIONS.

Using the stick mixer

Ensure the blending attachment is attached correctly to motor unit as stated in the previous part of the manual.

1. Place food to be processed into the blending jug (or sufficient mixing bowl or saucepan). The jug provided should be only ½ full or less when blending liquids or when making fruit / vegetable puree.
2. Insert the plug into a 230/240 V~ power outlet to power on.
3. Rotating speed of blade can be operated by speed control dial which is located at the top of motor unit.
   Low speed: 1
   High speed: 15

Processing food, it is recommended that you start with a low speed and gradually increase to the higher speed to avoid splattering and over-processing.

NOTE

4. Place the stick mixer as deeply as possible into the jug and press the main switch. The main switch must be held for the required duration of operation. If you release the main switch, the appliance will stop.
5. Work through the ingredients in the jug with a gentle raising and lowering motion.
6. If you need to stop the appliance, release the main switch.
7. Ensure the motor has completely stopped before lifting the stick mixer out of the jug.
8. When processing has finished, switch off at the power outlet and remove the power plug.

Disassembling the stick mixer

1. Before disassembling the device ensure the main swich has been released, the rotary blade has stopped and the power cord plug has been removed from the power outlet.
2. Place the device on the flat surface and hold the blending attachment with one hand. Using thumb and finger of the other hand, press on the eject buttons on either sides of the motor body. Press both buttons and pull the motor unit upwards.

BLENDING BLADE IS VERY SHARP. PAY YOUR OWN ATTENTION WHEN HANDLING THE BLENDING ATTACHMENT.

Tips for using the stick mixer

- The stick mixer blends foods and liquids rapidly and effectively, therefore it is easy to over-process. Stop the stick mixer regularly and check food throughout the operation.
- Always allow food to cool down before blending.
- The stainless steel blending attachment allows to process food directly in the saucepan. This makes blending soups and sauses very easy to prepare.
- For safety reasons remove saucepan away from the heat before processing.
- Ensure the power cord and the body are kept away from any heat source.
- Cut food for processing into uniform sizes. This will ensure smooth and consistent results.
- Heat up the liquids you add to warm blended soups or sauces. This will ensure even blending.
- Place the blending jug on the anti-slap mat during blending. This will keep the jug stable and you can process food more comfortably.
- Do not operate the appliance continuously for more than 1 minute. After 1 minute, turn off the appliance and allow resting for 1 minute.

If food becomes lodged around the processing blade, follow these instructions.

1. Release the main switch and wait until the processing blade stops turning. Disconnect the power plug from the power outlet.
2. Use a spatula to carefully dislodge the food. In no case use your fingers to clean the blade. **Attention! The blade is very sharp.**
3. After the food has been removed and blade is clean, plug the power plug into the power outlet and continue in blending.

CHOPPER

Assembling the chopper

1. Before assembling the chopper ensure that all parts (chopper bowl, chopping blade and chopper bowl lid with gear) are clean and dry not to damage the motor unit by running water left inside after cleaning, mainly from the chopper bowl lid.
2. Place the chopping blade on the metal pivot pin in the base of the chopper bowl. You should hear a click sound when placing the chopping blade. Ensure the blade is properly and firmly placed.

3. Place the food you wish to chop inside the chopping bowl. Do not exceed the maximum MAX (750 ml) marking.

4. Place the lid onto the chopping bowl so that the grooves on the chopping blade fit into the openings on the bottom part of the lid.

5. Allign the upper part of the lid with the correspondant openings on the motor unit and push down until the motor unit clicks into its place. Ensure the motor unit is properly and firmly placed on the lid.

Always place the chopping blade on the pivot pin on the buttom of the chopper bowl before placing any food in the bowl. Do not lift the blade before the complete chopping operation is finished.

NOTE

Using the chopper

Ensure the chopper is completely and properly assembled as stated in the previous part of the manual.

1. Insert the plug into a 230/240V~ power outlet.
2. Select a speed between 1 – 15 to process the food.
3. Press and hold the main switch to start the chopping. The main switch must be held for the required duration of operation. If you release the main switch, the appliance will stop.
4. Once the food is sufficiently chopped, release the main swich, wait until the blade stops and unplug the power cord plug from the power outlet.
5. Detach the motor unit (see the next chapter) and the lid. Carefully remove the chopping blade and use a spatula to scrape off any food residues from the blade. Use a spatula to remove food from the chopping bowl.

Disassembling the chopper

1. Before disassembling the device ensure the main swich has been released, the rotary blade has stopped and the power cord plug has been removed from the power outlet.

THE CHOPPING BLADE IS VERY SHARP. PAY YOUR OWN ATTENTION WHEN HANDLING THE BLENDING ATTACHMENT.

2. Place the device on the flat surface and hold the chopper bowl lid with one hand. Using thumb and finger of the other hand, press on the eject buttons on either sides of the motor body. Press both buttons and pull the motor unit upwards.

Tips for using the chopper

- Do not use the chopper when the chopper bowl is empty.
- In order to avoid an accidental slip or spill, place the chopper bowl on the anti-slip mat. However, it is recommended during processing to hold the motor body with one hand and the chopper bowl and lid with the other one.
- Cut the food you want to chop into uniform sizes to ensure quicker and even and more consistent results.
- Do not process hard food such as coffee beans, cereal or chocolate in lumps as these may damage the chopping blade.
- Do not process boiling or hot foods in the chopper bowl.
- Never remove the chopping blade if it is under the process. Always wait until it stops.
- The chopper chops foods rapidly and effectively, therefore it is easy to over process. Remember to check food throughout the operation.

HAND WHISK

Assembling the hand whisk

1. Before attaching the whisk ensure that the gear box and the whisk are clean and dry not to damage the motor unit by running water left inside after cleaning.
2. At first you should attach the whisk to the gear box. Thin end of the whisk insert into the narrow end of the gear box so that the projections on the whisk fit into the grooves in the gear box. You should hear a click, notifying the correct attaching. Ensure the whisk is properly and firmly attached and it does not move.

3. Hold the whisk attachment in one hand and hold the motor unit in the other one. Allign the upper part of the whisk attachment with the corresponding end of the motor unit. Push in until you hear a click, notifying the correct assembling of the whisk attachment.
4. Ensure the whisk is correctly and firmly attached; it does not move or shows no deviation from the midline.

Using the hand whisk

Ensure the hand whisk is completely and properly assembled as stated in the previous part of the manual.

1. Place the food you wish to process into the blending jug, bowl or container.
2. Insert the plug into a 230/240V~ power outlet.
3. Select a speed between 1 – 15.
4. Place the whisk as deep as possible into the jug and press the main switch. The main switch must be held for the required duration of operation. If you release the main switch, the appliance will stop.
5. Move the whisk through the ingredients with a gentle raising and lowering action until the desired texture is achieved.
6. After finish the whipping, release the main switch and wait until the whisk stops before lifting it from the jug. Otherwise, the rotating whisk could splash the food over. Then remove the power cord plug from the power outlet.

Disassembling the hand whisk

1. Before disassembling the device ensure the main swich has been released, the whisk has stopped and the power cord plug has been removed fro the power outlet.
2. Hold the whisk attachment with one hand. Hold the motor unit with the other hand and using thumb and finger of the other hand, press on the eject buttons on either sides of the motor body. Press both buttons and pull the motor unit upwards.

Tips for the using the hand whisk

- Do not allow the whisk to hit the bottom or sides of mixing bowl while the appliance is in operation, as this may damage the whisk.
- For perfect whipping use a sufficient deep, wide container and move the whisk through the ingredients with a gentle raising and lowering action.
- Release the main switch and ensure the whisk has completely stopped turning before removing the whisk from the jug.
- Place the mixing bowl on a damp cloth durign whisking. This will keep the mixing bowl stable. However, it is recommended to hold the bowl with free hand.
- To achieve greater whisking results, always use fresh chilled cream or fresh eggs at room temperature.
- Always ensure the whisk and the mixing bowl are completely dry and clean and free of fat before whisking egg whites.
- It is recommended to use the highest speed when whisking egg whites and cream.

FOOD PREPARATION GUIDE

Milkshakes, smoothies, cocktails, fruit frappes	Stick mixer	Use chilled milk. Process until the desired consistency is achieved for cocktails, fruit frappes etc. Use mid to maximum speed for 30 seconds.
Soups, dips, baby food	Stick mixer	Process until smooth. Use mix to maximum speed for 30 seconds.
Cheese (maximum weight 200 g, pre-cut into 2 cm cubes)	Chopper	Use maximum speed for 20 – 30 seconds.
Carrot (maximum weight 200 g, pre-cut into 2 cm cubes)	Chopper	Use maximum speed for 20 – 30 seconds.
Onion, herbs (maximum weight 30 g)	Chopper	Use medium speed for 20 seconds.
Nuts (gring) (maximum weight 150 g)	Chopper	Use maximum speed for 20 – 30 seconds.
Read meat, chicken fillets, fish fillets (maximum weight 250 g, pre-cut into 2 cm cubes)	Chopper	Use med to maximum speed for 20 – 30 seconds.
Ice	Chopper	Use maximum speed for 20 – 30 seconds.
Cream (400 ml max), egg whites (4 eggs max), light batters	Hand whisk	Use mid to maximum speed. Do not whisk for more than 1 minute, and then allow 1 minute rest between each use.

CARE AND CLEANING

Before disassembling and cleaning, release the main switch. Wait until it completely stops and remove the power cord plug from the power outlet.

Do not use any alkaline or abrasive cleaning agents, steel wool or sponges with steel wool, petrol, dissolving agents or any other similar agents for cleaning the appliance as these could damage the surface.

NOTE

Cleaning the motor unit
To remove any food residue wipe the motor unit and cord with a damp cloth only.

Cleaning the blending attachment
After deattaching the blending attachment, it can be hand washed in hot soapy water, rinsed and dried thoroughly. Alternatively, the blending attachment can also be washed in the dishwasher.
Before re-attaching, ensure there is no water residue left inside the attachment.

Quick wash: Between each processing task, with the motor unit attached and turned on at the power outlet, place the blending attachment only into a jug of water and press the main switch to turn on for 5 seconds. This will remove any food on the blade and leg and allow you to continue onto the next processing task.

Cleaning the chopper bowl, chopper bowl lid with gear, chopping blade and lid / anti-slip mat
After disassembling the chopper, the chopper bowl, chopper bowl lid with gear and chopping blade should be hand washed in hot soapy water, rinsed and dried thoroughly. Accessories (chopper bowl, chopping blade and lid / anti-slip mat) can be also washed in the diswasher. Do not wash the chopper bowl lid with gear in the dishwasher.
Before re-assembling, ensure there is no water residue left inside the attachment.

NEVER IMMERSE THE MOTOR UNIT IN WATER OR ANY OTHER LIQUID. DO NOT PLACE MOTOR UNIT IN THE DISHWASHER.

BLADES ARE VERY SHARP. PAY YOUR OWN ATTENTION WHEN HANDLING BLADES.

Cleaning the whisk

After disassembling the whisk, the whisk and gear box can be hand washed in hot soapy water, rinsed and dried thoroughly. The whisk can be also washed in the dishwasher. Do not wash the gear box in the dishwasher.

Cleaning the blending jug

The blending jug can be hand washed in hot soapy water, rinsed and dried thoroughly or it can be also washed in the dishwasher.

Use a soft cloth for cleaning.

NOTE

RECIPES

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R 5 Refreshing drinks
R 6 Quick desserts

SOUPS

ZUCCHINI AND POTATO SOUP (SERVES 4 – 6)

2 tablespoons olive oil
2 leeks, thinly sliced
500 g potatoes, peeled, washed and chopped
8 zucchinis, chopped
8 cups chicken stock
Pepper to taste
1 cup cream

1. Heat the oil in a large saucepan over medium heat, sauté leeks until they soften.
2. Add potatoes, zucchinis and chicken stock.
3. Bring to boil. Then reduce heat to simmer until potatoes and zucchinis soften.
4. Once the potatoes and zucchinis have softened, add cream and bring to boil. Let heat up.
5. Remove from heat and cool slightly.
6. Place the stick mixer in the saucepan and blend until soup is smooth.
7. Serve hot.

PUMPIN SOUP (SERVES 2 – 4)

2 tablespoons oil
1 onion, peeled and diced finely
2 cloves garlic, peeled and crushed
400 g pumpkin, peeled and diced
4 cups / 1 l chicken stock

1. Heat oil in the saucepan and add onion and garlic. Sauté for 5 minutes.
2. Add pumking and stir to coat with the onion and garlic mix. Then add the stock and bring to boil.
3. Reduce heat and simmer for 20 minutes until pumpkin soften.
4. Allow the mix to cool slightly.
5. Place the stick mixer into the saucepan and blend until soup is smooth.
6. Serve hot.

DIPS AND SAUCES

PESTO DIP (1 ½ CUPS)
1 cup fresh basil leaves
1 clove garlic, peeled and chopped
2 tablespoons lemon juice
¼ cup pine nuts
¼ cup olive oil
½ cup cottage cheese
¼ cup grated fresh Parmesan cheese

1. Place basil leaves, garlic, lemon juice and pine nuts into chopper bowl. Use speed 2 and blend until finely chopped.
2. Turn off the chopper and open the lid. Pour 1/3 olive oil and process. Repeat with the rest of oil.
3. Once processed and mixed properly, turn off chopper, remove the lid and carefully take out the chopping blade. Using a spatula add cottage cheese.
4. Chill before serving. Serve with toasted white bread.

BASIC BÉCHAMEL SAUCE (1 ½ CUPS)
3 tablespoons butter
3 tablespoons plain flour
1 ¼ cups milk
Salt and pepper to taste

1. Melt butter in a small saucepan over medium heat.
2. Stir flour and cook for 1 minute until lumps form.
3. Remove from heat.
4. Gradually add milk and using the stick mixer blend until smooth.
5. Return to the heat and continue blending until sauce starts bubble gently and thickens.
6. Season with pepper and salt if desired.

Variation:
Cheese sauce
1 cup grated eidam cheese
1 teaspoon mustard
Herb mixture
3 shallots, thinly chopped
3 tablespoons parsley, chopped
1 tablespoon dill, finely chopped

REFRESHING DRINKS

VANILLA MILKSHAKE
1 cup chilled milk
2 scoops vanilla ice cream
¼ teaspoon vanilla essence

1. Place milk, ice cream and vanilla essence into the jug.
2. Place the stick mixer into the ingredients and blend until smooth and frothy (about 30 seconds).
3. Serve chilled.

Variations:
Chocolate
Add 1 tablespoon chocolate syrup or ½ tablespoon cocoa or ½ tablespoon malt.

STRAWBERRY
Add 5 fresh strawberries and 1 tablespoon strawberry syrup.

STRAWBERRY SMOOTHIE
5 fresh strawberries, washed and hulled
50 g natural yoghurt
1 scoop vanilla ice cream
1 cup chilled milk
1 tablespoon honey

1. Place strawberries, yoghurt, ice cream, milk and honey into the jug.
2. Place the stick mixer into the ingredients and blend until thick and smooth (about 30 seconds).

Tip:
Strawberries can be substituted with seasonal fruit of your choice: mangoes, blueberries, raspberries or bananas.

GET UP AND GO BREAKFAST SHAKE
½ cup chilled milk
½ cup chilled fruit juice
1 egg
1 tablespoon honey

1. Place milk, juice, egg and honey into the jug.
2. Place the stick mixer into the ingredients and blend until smooth and creamy (about 30 seconds).

QUICK DESSERTS

ONE BOWL CAKE
1 ½ cup plain flour
1 cup castor suger
125 g butter, melted
2 eggs, lightly beaten
1 teaspoon vanilla
½ cup milk

1. Place flour, suger, butter and egg into medium mixing bowl.
2. Place the stick mixer into the ingredients and whisk until just combined (about 30 seconds).
3. Add vanilla and milk and whisk into flour mixture until just combined (about 30 seconds).
4. Grease 20cm round cake pan and pour cake mixture inside.
5. Bake in preheated moderate 185°C oven for 30 – 35 minut until cooked and golden brown.

Variations:
Chocolate cake
Substitute ¼ cup plain flour with ¼ cup cocoa.

Banana cake
Add ¼ cup mashed bananas and ¼ teaspoon bicarbonate of soda.

CHOCOLATE MOUSSE
800 ml thickened cream
3 eggs
2 x 2 bars dark chocolate, melted

1. Pour cream into medium mixing bowl.
2. Place whisk into cream and whisk until cream has doubled in size and soft peaks formed.
3. Gently add eggs, one by one, and whisk until smooth and creamy. Then slowly whisk in the cooled chocolate until combined.
4. Pour mixture into individual serving dishes (cups) and refrigerate for several hours or overnight before serving.
5. Serve chilled with seasonal fruit.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES

The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.

CE This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

NOTES

Catler®

400 SERIES
CLASS GRADE TOOLS

Due to continued product improvement, the products illustrated/photographed in this brochure may vary slightly from the actual product.

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